

3

Animal Product
Manual

Reference

Foreign Origin Meats or Meat Products, Ruminants

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Introduction and Subsidiary Locator

The regulations provide the authority to regulate specific products such as fresh (chilled or frozen) meats, cured and dried meats, and cooked meats from affected foreign countries. Policy has been established to control other products that are imported which may pose a risk to U.S. agriculture.

When a VS permit does **not** authorize entry, use **Table 3-12-1** which directs you to the final regulatory action to take.

TABLE 3-12-1: Where to Find the Regulatory Action for Ruminants Meat and Meat Products

If the importation is:	And from a country:	And:	Then:
Beef bone stock	_____→	_____→	GO to Table 3-12-2
Beef extract	_____→	_____→	
Bouillon cubes	_____→	_____→	GO to Table 3-12-3
Cooked meat	_____→	_____→	GO to Table 3-12-5
Cooked, shelf stable meat in a hermetically sealed package (determine shelf stability in cargo just as you would in baggage) See Table 2-3-4	Affected with BSE	_____→	1. DO NOT RELEASE the HOLD 2. PROVIDE the importer with the appropriate options See Table 2-2-9
	Free from BSE		RELEASE
Cured and dried meat	_____→	_____→	GO to Table 3-12-11
Dehydrated soup mixes flavored with beef extract or bone stock	_____→	_____→	GO to Table 3-12-2
Dehydrated soup mixes containing pieces and chunks of meat	_____→	_____→	GO to Table 3-12-3
Edible offal	Affected with BSE	_____→	1. DO NOT RELEASE the HOLD 2. PROVIDE the importer with the appropriate options See Table 2-2-9
	Free from BSE	Accompanied by certification of origin ¹	REGULATE as meat and run through the first column (cooked, fresh, shelf stable, etc.)
		Lacks certification of origin	1. DO NOT RELEASE the HOLD 2. CONTACT PPQ,VMO
Fresh (chilled or frozen) meat	_____→	_____→	GO to Table 3-12-15
Suet or products containing suet	_____→	_____→	GO to Table 3-12-4
Tallow (rendered fat)	Affected with BSE	_____→	1. DO NOT RELEASE the HOLD 2. PROVIDE the importer with the appropriate options See Table 2-2-9
	Free from BSE	_____→	RELEASE

- 1 A government certificate stating that the edible offal was derived from swine from
 - (a) a region (must state region) other than those considered by the USDA to be affected with BSE; and (b) during processing, there was no commingling with any ruminant material from a region considered by the USDA to be affected with BSE.

TABLE 3-12-2: Beef Extract or Beef Bone Stock




If the country of origin is known to be:	And the importation is:	Then:
Affected with BSE or FMD and BSE		1. DO NOT RELEASE the HOLD 2. PROVIDE the importer with the appropriate options See Table 2-2-9
Affected with FMD but not BSE	Accompanied by a government of origin certificate stating that the meat product has been concentrated by boiling	RELEASE
	Lacking the certification described above	DO NOT RELEASE the HOLD until importer obtains the required documentation
Free from both BSE and FMD		RELEASE
Free from BSE and FMD but FMD/SR		

TABLE 3-12-3: Bouillon Cubes/Dehydrated Soup Mixes Containing Extract/Pieces/Chunks of Ruminants Meat



If the bouillon cubes or soup mix is from a country known to be:	And:	Then:
Affected with BSE or both with BSE and FMD		1. DO NOT RELEASE the HOLD 2. PROVIDE the importer with the appropriate options See Table 2-2-9
Affected with FMD only	Is accompanied by a meat inspection certificate declaring that: ◆ All meat is free of bones (only for soup mixes with pieces or chunks of meat) ◆ All meat has been cooked to a minimum internal temperature of 175° F (79.4° C)	RELEASE
	Lacks either the certificate or the certificate described above	DO NOT RELEASE the HOLD until importer obtains the required documentation
Free from BSE and FMD		RELEASE


TABLE 3-12-4: Suet or Products Containing Suet ¹

If the country of origin is known to be:	Then:
Affected with BSE or BSE in combination with FMD	1. DO NOT RELEASE the HOLD 2. PROVIDE the importer with the appropriate options See Table 2-2-9
Affected solely with FMD	RELEASE
Free from both BSE and FMD	

¹ Products which have suet as an ingredient include various puddings (Christmas, holiday, plum, or Yorkshire puddings) and fruit duff.

Cooked Meats of Ruminants

TABLE 3-12-5: Cooked Meats of Ruminants¹

If the country of origin is known to be:	And:	Then:
Affected with BSE		1. DO NOT RELEASE the HOLD 2. PROVIDE the importer with the appropriate options See Table 2-2-9
Free from BSE	The country is known to be affected with FMD	GO to Table 3-12-8
	Free from FMD	RELEASE
	Free from FMD with S/R	GO to Table 3-12-6

¹ Cooked, shelf stable meat in a hermetically sealed can from a country affected with BSE is prohibited.


Cooked Meats of Ruminants from a Country Known to Be from BSE and FMD but FMD/SRFree

Review the accompanying documents to verify that a meat inspection certificate is present with the statements cited in 9CFR 94.11(c)(1)-(4) which are summarized as follows:

- ◆ The slaughtering establishment is not permitted to receive animals that originated in, or have ever been in, or that have been aboard a means of conveyance at the time such means of conveyance called at or landed at a port in, a region listed in §94.1(a) as a region infected with rinderpest or foot-and-mouth disease
- ◆ The slaughtering establishment is not permitted to receive meat or other animal products derived from ruminants or swine which originated in such a FMD affected region, or meat or other animal products from a FMD free region transported through a FMD affected region except in a container sealed with serially numbered seals of the National Government of the noninfected region of origin
- ◆ The meat or other animal product covered by the certificate was derived from animals born and raised in a region listed in §94.1(a)(2) as free of FMD and the meat or other animal product has never been in any region in which FMD existed
- ◆ The meat or other animal product has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner to preclude its being commingled or otherwise in contact with meat or other animal products that do not comply with the conditions in the certificate

Continue to **Table 3-12-6**.

TABLE 3-12-6: Cooked Meats of Ruminants from a Country Known to be Free from BSE and FMD but FMD/SR

If the importation is:	And the certificate:	Then:
Accompanied by a meat inspection certificate	Has the required certification [9CFR 94.11(c)(1)-(4)]	RELEASE
	Lacks the required certification	1. DO NOT RELEASE the HOLD
Not accompanied by a meat inspection certificate		2. PROVIDE the importer with the appropriate options See Table 2-2-9

Cooked Meats of Ruminants from a Country Known to Be Affected with Only FMD

The following determinations are for boneless, cooked frozen meat.

- ◆ The port of arrival must be equipped with APHIS approved rapid defrost facilities. Following is a list of ports equipped with rapid defrost facilities which are approved by APHIS
- ◆ The meat must be consigned to one of the defrost facilities listed for the port of arrival (where off-loaded from the carrier)
- ◆ The meat **cannot** be transported over land from one port to another. See if the port of arrival and defrost facilities are listed below



Not all FSIS approved facilities are APHIS approved rapid defrost facilities.

Continue on to **Table 3-12-8**.

List of APHIS Approved Rapid Defrost Facilities

Port of Arrival	APHIS Approved Rapid Defrost Facilities
Baltimore, MD	Merchants Terminal 7950 Oceano Avenue Jessup, MD 20794 301-799-8700
Boston, MA	Americold Corporation 100 Widett Circle Boston, MA 02118 617-269-6330
Charleston, SC	NOIS Inspection Services, Inc. 1091 Remount Road Box 90405 North Charleston, SC 29406-1405 803-747-4833

TABLE 3-12-7: List of Approved Rapid Defrost Facilities

Port of Arrival	APHIS Approved Rapid Defrost Facilities
Houston, TX	<p>C.E.G.E (USA) Inc. 16110 E. Hardy Road Houston, TX 77032 218-821-4110</p> <p>Houston Central Industries, Inc. 800 Middle Street Houston, TX 77003 713-225-2081</p> <p>Houston Central Industries 7080 Express Lane Houston, TX 77078 713-225-2081</p> <p>NOCS Inspection Services, Inc. 9223 Highway 225 La Porte, TX 77571 281-821-4110</p>
Jacksonville, FL	<p>Caribbean Cold Storage, Inc. 1505 Dennis Street Jacksonville, FL 33204 904-358-0027</p> <p>Industrial Cold Storage #1 2625 W. 5th Street Jacksonville, FL 32205 904-786-8038</p> <p>Jax Cold Storage 2701 Talleyrand Avenue Jacksonville, FL 32206 904-355-2206</p>
Los Angeles, CA	<p>Los Angeles Inspection Service 8446 S. Garfield Avenue Bell Gardens, CA 90201 562-927-5570</p> <p>Murphy Overseas Co. 301 S. Neptune Avenue Wilmington, CA 90744 310-549-9165 (Located in Union Ice Building)</p> <p>Pilot Trading Company, Inc. 3050 E. 11th Street Los Angeles, CA 90023 213-262-9989</p>
Miami, FL	<p>U.S. Cold Storage 6983 N.W. 37th Avenue Miami, FL 33147 305-691-5391</p>

TABLE 3-12-7: List of Approved Rapid Defrost Facilities

Port of Arrival	APHIS Approved Rapid Defrost Facilities
New Orleans, LA	<p>New Orleans Cold Storage Company Nashville Avenue Wharf New Orleans, LA 70186 504-944-4400</p> <p>International Refrigerated Facilities Inc. 700 Edwards Avenue Harahan, LA 70123-4210 504-733-7030</p>
Newark, NJ	<p>Hudson Refrigerating Co. c/o Port Newark Refrigerated Warehouse 125 Tyler Street Port Newark, NJ 07114 973-589-4545</p>
Norfolk, VA	<p>Virginia International Terminals, Inc. 7737 Hampton Boulevard, Warehouse 3-D Norfolk, VA 23505 804-440-7038</p>
Oakland, CA	<p>Pacific Coast Container 737 Bay Street Oakland, CA 94607 510-763-8991</p> <p>United States Cold Storage 225 Market Street Oakland, CA 94607 510-832-1846</p> <p>U.S. Cold Storage of CA 1400 N. MacArthur Drive Tracy, CA 95376 209-835-2653</p> <p>United States Cold Storage 33400 Dowe Avenue Union City, CA 94587 510-489-2244</p>

TABLE 3-12-7: List of Approved Rapid Defrost Facilities

Port of Arrival	APHIS Approved Rapid Defrost Facilities
Philadelphia, PA	<p>B. Barks & Sons, Inc. 9500 Blue Grass Road Box 16059 Philadelphia, PA 19114 215-671-9314</p> <p>Dockside Ref'd WHSE of Philadelphia 8 E. Oregon Avenue Philadelphia, PA 19148 215-271-3020</p> <p>Holt Cargo System, Inc. 701 North Broadway Gloucester City, NJ 08030 609-456-6400</p> <p>Mullica Hill Cold Storage Route 538, Box 220 Mullica Hill, NJ 08062 609-478-4200</p> <p>Triple Seven Warehouse Inc. 777 Pattison Avenue Philadelphia, PA 19148 215-755-8004</p>
San Francisco, CA	<p>Deans Services 1600 Donner Avenue San Francisco, CA 94121 510-468-4282</p> <p>United States Cold Storage 33400 Dowe Avenue Union City, CA 94587 510-489-2244</p>
Savannah, GA	<p>Berkshire Foods, Inc. Garden City Terminal Garden City, GA 31408 312-254-2424</p>
Seattle, WA	<p>Acme Food Sales 6276 Ellis Avenue, South P.O. Box 80525 Seattle, WA 98108 206-762-5150</p> <p>Seafreeze Limited Partnership 206 S.W. Michigan Street Seattle, WA 98124 206-767-7350</p>
Tacoma, WA	<p>Schnitzer Investment Corp. 2302 Milwaukee Way Tacoma, WA 98421 206-833-7233</p>

TABLE 3-12-7: List of Approved Rapid Defrost Facilities

Port of Arrival	APHIS Approved Rapid Defrost Facilities
Wilmington, DE	<p>Camden Port Services P.O. Box 347, Route 45 Woodstown, NJ 08098 609-769-4141</p> <p>Delaware Refrigerated Services 2 Dock View Drive New Castle, DE 19720 302-654-3400</p> <p>Louis Dreyfus Distribution Center P.O. Box 7398 1089 Elkton Road Newark, DE 19714 302-738-7150</p> <p>Mullica Hill Cold Storage R.R. #1, Route 538, Box 222 Mullica Hill, NJ 08062 609-478-4200</p> <p>Timberline Cold Storage 55 Commerce Avenue Pitman, NJ 08071 609-589-3130</p>

TABLE 3-12-7: List of Approved Rapid Defrost Facilities

TABLE 3-12-8: Verify That the Port of Arrival is Equipped with Approved Defrost Facilities

If the port of arrival is:	Then:
One listed on the previous pages, equipped with APHIS approved rapid defrost facilities	CONTINUE in this section
Not one listed on the previous pages	<ol style="list-style-type: none"> 1. DO NOT RELEASE the HOLD 2. CONTACT PPQ, VMO for further action



Importations of cooked, frozen beef (including sample importations) aboard a vessel or aircraft may transit a U.S. port for off loading and inspection at another U.S. port (which becomes the port of arrival) **ONLY IF** the importation remains aboard the vessel or aircraft at the first U.S. port.

Review the accompanying documents to verify that a foreign meat inspection certificate is present. The certificate must state that the meat has been processed according to the conditions cited in 9CFR 94.4(b)(1)-(2) which are summarized as follows:

- ◆ All bones have been completely removed in the country of origin
- ◆ The meat has been thoroughly cooked in the country of origin

Additionally, the certificate must state that:

- ◆ “The beef covered by this certificate was thoroughly cooked throughout in *[name and establishment number of approved plant]* and under conditions approved by the meat inspection service of *[country of origin]* to prevent contact with uncooked products”

TABLE 3-12-9: Cooked Meats of Ruminants from a Country Known to Be Affected Only with FMD

If the importation:	And the certificate:	And the level of risk is:	Then:
Is accompanied by a meat inspection certificate	Has the required certification 9CFR 94.11(b)(1)-(2) and the additional certification	Unassigned	GO to Table 3-12-10
		Negligible ¹	GO to Table 3-12-21
Lacks a Meat Inspection Certificate	Lacks the required certification	—————→	1. DO NOT RELEASE the HOLD 2. PROVIDE the importer with the appropriate options See Table 2-2-9
	—————→		

¹ Currently only Argentina has been assigned a **negligible** risk assessment.

List of Foreign Establishments Approved for Cooked Beef

Verify that the importation is from a foreign establishment approved for cooked beef by using the following list. Continue on to **Table 3-12-10**. The foreign establishment should be identified in the additional certification on the meat inspection certificate stated in **Table 3-12-9**.

Country	Establishment Number	Establishment Name and Location
Argentina	13	Swift-Armour S.A.A., Rosario, Santa Fe
	1311	Friar, S.A., Santa Fe City, Santa Fe
	1373	Frigorifico Cepa S.A., Venado Tuerto, Province of Santa Fe
	1399	Rafaela Alimentos, S.A. I.C., Casilda, Santa Fe
	1921	Sadowa, S.A., mar del Plata, Buenos Aires
	2062	Finexcor S.A. Bernal, Buenos Aires
	2067	Frigorifico Cepa, Pontevedra, Buenos Aires
Brazil	SIF 337	Bertin, S.A., Sao Paulo
	SIF 385	Friboi LTDA, Andradina, Sao Paulo
	SIF 458	BF Productos Alimenticios LTDA (Swift-Armour), Industria E Comercio, Presidente Epitacio
	SIF 2015	Sadia Oeste, S.A., Varzea Grande, Mato Grosso
	SIF 2979	Araputanga S.A., Araputanga, Mato Grosso
Uruguay	2	Establecimientos Colonia S.A., Ruta 22, Tarariras, Colonia ¹
	8	Frigorifico Canelones S.A., Calle Pando, Canelones




¹ Meat cooked in Establishment #2 is shipped from Establishment #8.

TABLE 3-12-10: Verify That the Foreign Establishment is Approved for Cooked Beef

If the importation is:	Then:
From a foreign establishment approved for cooked beef	<ul style="list-style-type: none"> ◆ AUTHORIZE movement to the defrost facility at the port where the meat is off-loaded ◆ NEVER authorize shipment of the meat to a defrost facility at another port) ◆ DO NOT complete a VS Form 16-78 since the product is not moving to another port ◆ If the facility is not in proximity to the port, seal the container holding the meat; Again, do not complete a VS Form 16-78
Not from an approved foreign establishment approved for cooked beef	CONTACT PPQ, VMO

Cured and Dried Meats of Ruminants

TABLE 3-12-11: Cured and Dried Meats of Ruminants

If the meat is arriving from:	And the country of origin is known to be:	And:	And:	Then:
A country affected with BSE				GO to Table 3-12-12
A country free from BSE	Affected with BSE			1. DO NOT RELEASE the HOLD 2. PROVIDE the importer with the appropriate options See Table 2-2-9
	Free from BSE	Affected with FMD regardless of level of risk		GO to Table 3-12-14
		Free from FMD	FMD/SR	GO to Table 3-12-13
			No special requirements	RELEASE

Cured and Dried Meats of Ruminants Arriving from a Country Known to Be Affected with BSE

TABLE 3-12-12: Cured and Dried Meats¹ of Ruminants Arriving from a Country Known to Be Affected with BSE

If the meat originated in a country:	And:	And:	Then:
Free from BSE	Free from FMD	Appropriately certified ²	RELEASE
		Lacks the appropriate certification ²	1. DO NOT RELEASE the HOLD 2. PROVIDE the importer with the appropriate options See Table 2-2-9
	Affected with FMD	Appropriately certified ³	RELEASE
		Lacks the appropriate certification ³	1. DO NOT RELEASE the HOLD 2. PROVIDE the importer with the appropriate options See Table 2-2-9
Affected with BSE	→		

- 1 For example, bresaola from Italy or bundnerfleisch from Switzerland.
- 2 Accompanied by an original certificate issued by an official veterinarian of the exporting country with the following certifications:
 - ◆ All raw material of ruminant origin came only from *[name of country]*, a BSE-free country, on *[date]*, under lot number *[number of lot]*
 - ◆ An export certificate documenting these facts, issued by an official veterinarian of the national Government of the country from which the beef originates, is on file
 - ◆ During processing, there was no commingling or exposure to any other animal products
- 3 Accompanied by an original certificate issued by an official veterinarian of the exporting country with the following certifications:
 - ◆ All raw material of ruminant origin came only from *[name of country]*, a BSE-free country, on *[date]*, under lot number *[number of lot]*
 - ◆ An export certificate documenting these facts, issued by an official veterinarian of the national Government of the country from which the beef originates, is on file
 - ◆ All bones have been completely removed in the region of origin. The meat has been held in an unfrozen condition for at least 3 days immediately following slaughter. The product has been thoroughly cured and fully dried to the extent that it may be stored and handled without refrigeration, that is, the water-protein ratio in the wettest portion of the product does not exceed 2.25 to 1
 - ◆ The product was produced and processed in plants approved for the importation of their products into the United States, were handled in a sanitary manner, and were prepared under the continuous supervision of an inspector under control of the national meat inspection system and said meat products are not adulterated or misbranded as defined by the regulations governing meat inspection of the U.S. Department of Agriculture, and are in compliance with requirements at least equal to those in Federal Meat Inspection Act and said regulations
 - ◆ During processing, there was no commingling or exposure to any other animal products

Cured and Dried Meats of Ruminants from a Country Known to Be Free from BSE and FMD but FMD/SR


The requirements cited in 9CFR 94.4(a)(1)-(4) were established for processed meats from a country of origin known to be affected with FMD. However, cured and dried meats from a country of origin known to be free from FMD/SR may be certified as being processed according to these requirements and would be allowed entry. For details of the requirements cited in 9CFR 94.4(a)(1)-(4), go to [“Cured and Dried Meats of Ruminants from a Country of Origin Known to Be Affected with Only FMD” on page-3-12-16.](#)

Otherwise, review the accompanying documents to verify that a meat inspection certificate is present with the statements cited in 9CFR 94.11(c)(1)-(4) which are summarized as follows:

- ◆ The slaughtering establishment is not permitted to receive animals that originated in, or have ever been in, or that have been aboard a means of conveyance at the time such means of conveyance called at or landed at a port in, a region listed in §94.1(a) as a region affected with rinderpest or FMD
- ◆ The slaughtering establishment is not permitted to receive meat or other animal products derived from ruminants or swine which originated in such a FMD affected region, or meat or other animal products from a FMD free region transported through a FMD affected region except in a container sealed with serially numbered seals of the National Government of the noninfected region of origin
- ◆ The meat or other animal product covered by the certificate was derived from animals born and raised in a region listed in §94.1(a)(2) as free of FMD and the meat or other animal product has never been in any region in which FMD existed
- ◆ The meat or other animal product has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner to preclude its being commingled or otherwise in contact with meat or other animal products that do not comply with the conditions in the certificate

Continue on to [Table 3-12-13.](#)

TABLE 3-12-13: Cured and Dried Meats of Ruminants from a Country Known to Be Free from BSE and FMD but FMD/SR

If the importation is:	And the certificate:	Then:
Accompanied by a meat inspection certificate	Has the required certification 9CFR 94.11(c)(1)-(4)	RELEASE
	Lacks the required certification	1. DO NOT RELEASE the HOLD
Not accompanied by a meat inspection certificate		2. PROVIDE the importer with the appropriate options See Table 2-2-9

Cured and Dried Meats of Ruminants from a Country of Origin Known to Be Affected with Only FMD


Determine if a foreign meat inspection certificate is present. This certificate must accompany the importation and must have been issued by an authorized official of the national government of the country of origin as cited in 9CFR 94.4(a)(4).

The certificate must state that the meat has been processed according to the conditions cited in 9CFR 94.4(a)(1)-(3) which are summarized below.

- ◆ All bones were completely removed in the country of origin
- ◆ The meat was held in an unfrozen, fresh condition for at least 3 days immediately following the slaughter of the animals from which it was derived
- ◆ The meat was thoroughly cured and fully dried to the extent that the product is shelf stable without refrigeration

Continue to [Table 3-12-14](#).

TABLE 3-12-14: Cured and Dried Meats of Ruminants from a Country Known to Be Affected with Only FMD

If the importation is:	And the certificate is:	Then:
Accompanied by a meat inspection certificate	Has the required certification [9CFR 94.4(a)(1)-(3)]	RELEASE
	Lacks the required certification	1. DO NOT RELEASE the HOLD
Not accompanied by a meat inspection certificate		2. PROVIDE the importer with the appropriate options See Table 2-2-9

Fresh (Chilled or Frozen) Meat of Ruminants

TABLE 3-12-15: Fresh (Chilled or Frozen) Meat of Ruminants

If the country of origin is known to be:	And is known to be:	And the level of risk is:	Then:
Free from BSE	Free from FMD	→	GO to Table 3-12-16
	Free from FMD with S/R	→	Go to Table 3-12-18
	Affected with FMD	Unassigned risk level ¹	1. DO NOT RELEASE the HOLD 2. PROVIDE the importer with the appropriate options See Table 2-2-9
		Negligible risk level ¹	GO to Table 3-12-21
Affected with BSE	→		1. DO NOT RELEASE the HOLD 2. PROVIDE the importer with the appropriate options See Table 2-2-9

¹ Currently only Argentina has been assigned a negligible risk assessment.

Fresh Meats of Ruminants from a Country Known to Be Free from BSE and FMD

Determine if adequate proof of origin is present. For example, the importation is accompanied by an official meat inspection certificate, or the packaging labels show the country of origin.

TABLE 3-12-16: Fresh Meats of Ruminants from a Country Known to Be Free from BSE and FMD

If there is:	And the importation:	Then:
Adequate proof of origin	Did not transit a country known to be affected with FMD	RELEASE
	Transited a country known to be affected with FMD	GO to Table 3-12-17
Inadequate proof of origin	Is a commercial importation	1. DO NOT RELEASE the HOLD 2. CONTACT PPQ, VMO for further action
	Is in passenger baggage	DO NOT RELEASE the HOLD

Fresh Meats of Ruminants from a Country Known to Be Free from BSE and FMD Which Transited a Country Known to Be Affected with FMD

Review the accompanying documents to verify that a meat inspection certificate is present. Determine if the importation met the transiting requirements cited in 9CFR.1(c)(2)-(5) which are summarized as follows:

- ◆ The meat is placed in the transporting carrier in a hold or compartment which was sealed in the country of origin by an official of that country with serially numbered seals approved by APHIS¹
- ◆ The serial numbers of the seals used to seal the hold or compartment of the transporting carrier are recorded on the foreign meat inspection certificate which accompanies the meat
- ◆ Upon arrival of the carrier in the U.S. port of arrival, you find the seals intact, and there is no evidence that the seals were tampered with
- ◆ You find the meat to be as represented on the foreign meat inspection certificate

Continue on to **Table 3-12-17**.

TABLE 3-12-17: Fresh Meats of Ruminants from a Country of Origin Known to Be Free from BSE and FMD Which Transited a Country Known to Be Affected with FMD

If the transiting requirements are:	Then:
Met	RELEASE
Not met	1. DO NOT RELEASE the HOLD 2. CONTACT PPQ, VMO for further action



If the importation is break, bulk cargo, then all seals must be checked at the first port of arrival.

Fresh Meats of Ruminants from a Country Known to Be Free from BSE and FMD but FMD/SR

Review the accompanying documents to verify that a meat inspection certificate is present with the statements cited in 9CFR 94.11(c)(1)-(4) which are summarized as follows:

¹ Sealing prevents contact of the meat with any other cargo, prevents handling of the meat after the hold or compartment is sealed, and prevents the loading of any cargo into and the removal of any cargo from the sealed hold or compartment while en route to the United States.

- ◆ The slaughtering establishment is not permitted to receive animals that originated in, or have ever been in, or that have been aboard a means of conveyance at the time such means of conveyance called at or landed at a port in, a region listed in §94.1(a) as a region affected with rinderpest or FMD
- ◆ The slaughtering establishment is not permitted to receive meat or other animal products derived from ruminants or swine which originated in such a FMD affected region, or meat or other animal products from a FMD free region transported through a FMD affected region except in a container sealed with serially numbered seals of the National Government of the noninfected region of origin
- ◆ The meat or other animal product covered by the certificate was derived from animals born and raised in a region listed in §94.1(a)(2) as free of FMD and the meat or other animal product has never been in any region in which FMD existed
- ◆ The meat or other animal product has been processed, stored, and transported to the means of conveyance that will bring the article to the United States in a manner to preclude its being commingled or otherwise in contact with meat or other animal products that do not comply with the conditions in the certificate

See [Table 3-12-18](#).

TABLE 3-12-18: Fresh Meats of Ruminants from a Country Known to Be Free from BSE and FMD but FMD/SR


If the importation is:	And the certificate:	Then:
Accompanied by a meat inspection certificate	Has the required certification [9CFR 94.11)(c)(1)-(4)]	GO to Table 3-12-19
	Lacks the required certification	1. DO NOT RELEASE the HOLD
Not accompanied by a meat inspection certificate		2. PROVIDE the importer with the appropriate options See Table 2-2-9

TABLE 3-12-19: Fresh Meats of Ruminants from a Country Known to Be Free from BSE and FMD but FMD/SR with the Required Certification (9CFR 94.11(c)(1)-(4))

If the importation:	Then:
Did not transit a country known to be affected with FMD	RELEASE
Transited a country known to be affected with FMD	1. REVIEW the meat inspection certificate to determine if the importation met the transiting requirements cited in 9CFR 94.1(c)(2)-(5) which are summarized below 2. CONTINUE on to Table 3-12-20

A summary of the transiting requirements cited in 9CFR 94.1(c)(2)-(5) follows:

- ◆ The meat is placed in the transporting carrier in a hold or compartment which was sealed in the country of origin by an official of that country of origin by an official of that country with serially numbered seals approved by APHIS²
- ◆ The serial numbers of the seals used to seal the hold or compartment of the transporting carrier are recorded on the foreign meat inspection certificate which accompanies the meat
- ◆ Upon arrival of the carrier in the U.S. port of arrival, you find the seals intact, and there is no evidence indicating that the seals were tampered with
- ◆ You find the meat to be as represented on the foreign meat inspection certificate

TABLE 3-12-20: Verifying Transiting Requirements of Fresh Ruminant Meat from a Country Known to Be Free from BSE and FMD with FMD/SR and Meeting Certification Requirements

If the transiting requirements are:	Then:
Met	RELEASE
Not met	1. DO NOT RELEASE the HOLD 2. CONTACT PPQ, VMO for further action



If the importation is break, bulk cargo, then all seals must be checked at the first port of arrival.

Fresh Meats of Ruminants from a Country Known to Be Free from BSE but at Negligible Risk for FMD

Determine if an export health certificate and a meat inspection certificate are present. Check the export health certificate to see if the required certification is present with the statements listed below (need not be exact but must communicate the same intent):



- ◆ The meat came from bovines that were born, raised, and slaughtered in Argentina
- ◆ The meat came from bovines that were moved directly from the premises of origin to the slaughterhouse without any contact with other animals

² Sealing prevents contact of the meat with any other cargo, prevents handling of the meat after the hold or compartment is sealed, and prevents the loading of any cargo into and the removal of any cargo from the sealed hold or compartment while en route to the United States.

- ◆ The meat has not been in contact with meat from countries other than those listed in 9CFR 94.1(a)(2) and meat mentioned in 94.21
- ◆ The meat came from bovines that originated from premises where FMD has not been present during the lifetime of any bovines slaughtered for the export of meat
- ◆ FMD has not been diagnosed in Argentina within the previous 12 months
- ◆ The meat came from bovines that originated from premises on which ruminants or swine have not been vaccinated for FMD at any time during the lifetime of the bovines slaughtered for export of meat
- ◆ The meat came from bovines that have not been vaccinated for RP at anytime during the lifetime of any of the bovines slaughtered for the export of meat
- ◆ The meat came from bovine carcasses that have been allowed to mature at 40 to 50°F (4 to 10°C) for a minimum of 36 hours and a maximum of 60 hours after slaughter and have reached a pH of 5.8 or less in the loin muscle by the end of the 60 hour maturation period
- ◆ All bones and visually identifiable blood clots and lymphoid tissue have been removed from the meat, and
- ◆ The beef originates only from SENASA (federally inspected) Plants that are under the direct supervision of full time, salaried veterinarians employed by the National Government of Argentina, and approved to export beef products to the United States by the Food Safety and Inspection Service (FSIS) of the USDA for public health and safety reasons as required by §327.4³

3 FSIS determines if the slaughtering plant or processing plant is an approved facility.

TABLE 3-12-21: Fresh Meats of Ruminants from a Country Known to Be Free from BSE but at Negligible Risk for FMD

If the shipment:	And the export inspection certificate:	And:	Then:
Includes both <ul style="list-style-type: none"> ◆ An export health certificate, and ◆ A meat inspection certificate 	Has the required certification or its equivalent (A-J listed previously) and an Annex Certificate (See Figure 3-12-1)	Did not transit a country known to be affected with FMD	RELEASE
		Transited a country known to be affected with FMD	1. REVIEW the certificate to determine if the importation met the transiting requirements cited in 9CFR 94.1(c)(2)-(5) which are summarized below 2. CONTINUE on to Table 3-12-22
	Lacks the required certification or Annex		1. DO NOT RELEASE the HOLD
Lacks either or both of the certificates identified above			2. CONTACT PPQ, VMO for further action

U.S.A.

REPUBLICA ARGENTINA
SECRETARIA DE AGRICULTURA, GANADERIA, PESCA Y ALIMENTACION
SECRETARY OF AGRICULTURE, LIVESTOCK, FISHERIES AND FOOD
SERVICIO NACIONAL DE SANIDAD Y CALIDAD AGROALIMENTARIA
NATIONAL SERVICE OF AGRI-FOOD HEALTH AND QUALITY
EXPORTACION A LOS ESTADOS UNIDOS DE AMERICA
EXPORTATION TO THE UNITED STATES OF AMERICA

ANEXO CERTIFICADO NUMERO: ANNEX CERTIFICATE NUMBER:

1°) La carne procede de animales que nunca han estado en las áreas listadas en el párrafo "n" del 9 CFR, Part. 94.21.

1°) The meat is not from animals that has ever been in an area of Argentina listed in paragraph "n" of 9 CFR, Part 94.21

2°) La carne procede de animales que han sido sometidos a inspección ante y postmortem en el frigorífico sin haberse encontrado evidencias de Fiebre Aftosa.

2°) The meat came from bovines that received ante-mortem and post-mortem veterinary inspections at the slaughtering establishment, with no evidence found of foot-and-mouth disease.

3°) La carne consiste solamente de partes bovinas que, por practicas comunes, son parte de carcasas de animales que son depositadas en cámaras de frío para su maduración después del sacrificio. La presente exportación no incluye todas las partes de la cabeza de los bovinos, patas, pezuñas y órganos internos.

3°) The beef consists only of bovine parts that are, by standard practice, part of the animal's carcass that is placed in a chiller for maturation after slaughter. Bovine parts that may not be imported include all parts of bovine heads, feet, hooves, and internal organs.

4°) Los establecimientos en los cuales los bovinos son sacrificados son sometidos a periódicas inspecciones de sus instalaciones, registros y funcionamiento por parte del APHIS.

4°) The establishment in wich the bovinos are slaughtered allows periodic APHIS inspection of its facilities, records, and operations.

Hecho en :, el
Done at :, on.....

.....
(Firma del Veterinario Oficial)
(Signature of Official Veterinarian)

FIGURE 3-12-1: An Annex Certificate from the Republic of Argentina

A summary of the transiting requirements cited in 9CFR 94.1(c)(2)-(5) follows:

- ◆ The meat is placed in the transporting carrier in a hold or compartment which was sealed in the country of origin by an official of that country of origin by an official of that country with serially numbered seals approved by APHIS⁴

- ◆ The serial numbers of the seals used to seal the hold or compartment of the transporting carrier are recorded on the foreign meat inspection certificate which accompanies the meat
- ◆ Upon arrival of the carrier in the U.S. port of arrival, you find the seals intact, and there is no evidence indicating that the seals were tampered with
- ◆ You find the meat to be as represented on the foreign meat inspection certificate

TABLE 3-12-22: Verifying Transiting Requirements of Fresh Meats of Ruminant from a Country Known to Be Free from BSE but at Negligible Risk for FMD

If the transiting requirements are:	Then:
Met	RELEASE
Not met	1. DO NOT RELEASE the HOLD 2. CONTACT PPQ, VMO for further action

TABLE 3-12-23: Meats of Ruminants from a Country Known to Be Free from BSE but at Negligible Risk for FMD Lacking Either an Export Health Certificate or a Meat Inspection Certificate

If the meat is:	Then:
Cooked	1. GO to Table 3-12-8 2. REGULATE as if from an FMD affected country with unassigned risk
Cured and dried	1. GO to Table 3-12-14 2. REGULATE as if from an FMD affected country with unassigned risk
Fresh	1. DO NOT RELEASE the HOLD 2. CONTACT PPQ, VMO for directions

4 Sealing prevents contact of the meat with any other cargo, prevents handling of the meat after the hold or compartment is sealed, and prevents the loading of any cargo into and the removal of any cargo from the sealed hold or compartment while en route to the United States.